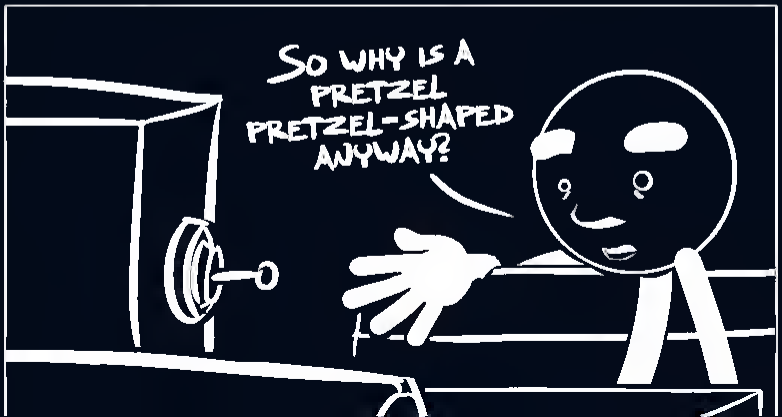
COOKING COMICALLY



IT IS THOUGHT THAT THE SHAPE WAS CREATED BY MONKS TO REPRESENT HANDS IN PRAYER
OH...
I DON'T SEE IT...
BUT, EITHER WAY I GUESS I PROLLY SHOULDN'T MAKE ONE THAT LOOKS LIKE MY—

INGREDIENTS

THE YEAST STUFF

Dry Active Yeast
1 packet 7g

Sugar
½ Tsp 2g

Warm Water
⅔ Cup 160ml

Vegetable Oil
1½ tsp 8ml

THE DRY STUFF

All-Purpose Flour
2½ Cups 310g

Sugar
¼ Cup 55g

Salt
1 Tsp 6g

THE BAKING SODA WASH

Hot Water
2 Cups 470ml

Baking Soda
¼ Cup 55g

THE TOPPINGS

Sea Salt
Pinches

Melted Butter
3 Tbsp 44ml

Honey
for dipping

OR

Your Choice of Mustard
for dipping

TO BEGIN

THE-YEAST-STUFF

Dry Active Yeast
1 pocket 7g

Sugar
½ Tsp 2g

Warm Water
⅔ Cup 160ml

Vegetable Oil
1½ tsp 8ml

MIX TOGETHER LIGHTLY AND LEAVE SITTING FOR ABOUT 10 MINUTES WHILE THE YEAST ACTIVATES

THE-DRY-STUFF

All-Purpose Flour

2½ Cups 320g

Sugar

¼ Cup 50g

Salt

1 Tsp 5g

MEANWHILE MIX THE DRY STUFF TOGETHER REALLY WELL IN A SEPARATE BOWL

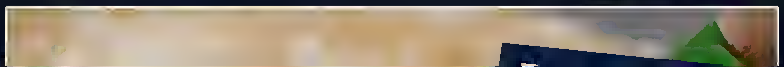
YEAST MIXTURE IS NOW CREAMY?

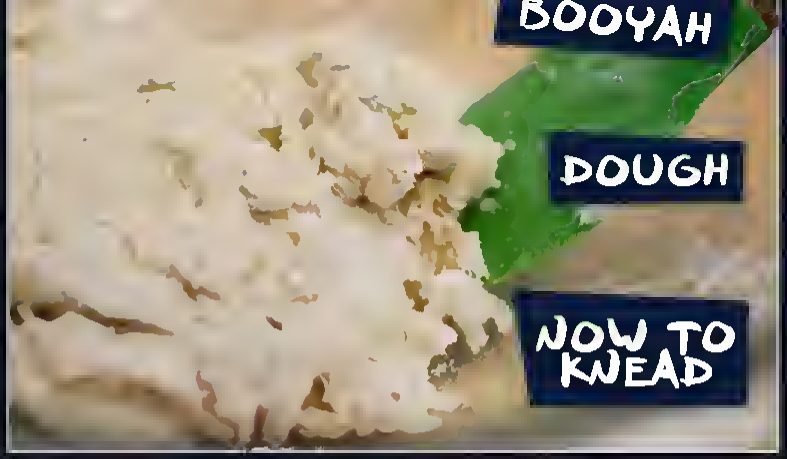
TIME TO MAKE SOME DOUGH

MAKE A WELL IN YOUR DRY STUFF

POUR YOUR YEAST STUFF INTO THE WELL

MOVE DRY STUFF FROM THE SIDES OVER TOP OF THE YEAST STUFF AND CONTINUE MIXING





TURN DOUGH OUT ONTO A LIGHTLY FLOURED SURFACE

AND USE THE HEEL OF YOUR PALM TO STRETCH THE DOUGH OUT LIKE SO

THEN FOLD THE STRETCHED DOUGH BACK OVER ITSELF

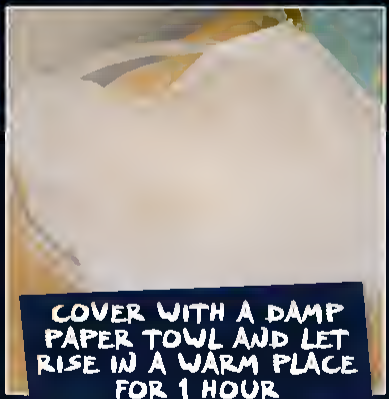
ROTATE DOUGH 90 DEGREES

AND REPEAT THIS PROCESS

FOR ABOUT 5-8 MINUTES OR UNTIL THE DOUGH IS SMOOTH

ONCE THE DOUGH IS SMOOTH FASHION INTO A BALL

PLACE DOUGH INTO A LIGHTLY OILED BOWL AND TURN TO COAT



COVER WITH A DAMP PAPER TOWL AND LET RISE IN A WARM PLACE FOR 1 HOUR

PLAN A RESCUE MISSION...

AND PREPARE THE BAKING SODA BATH BY MIXING THE HOT WATER AND BAKING SODA

Hot Water

2 Cups 470ml

Baking Soda

¼ Cup

OUR DOUGH HAS NOW DOUBLED IN SIZE

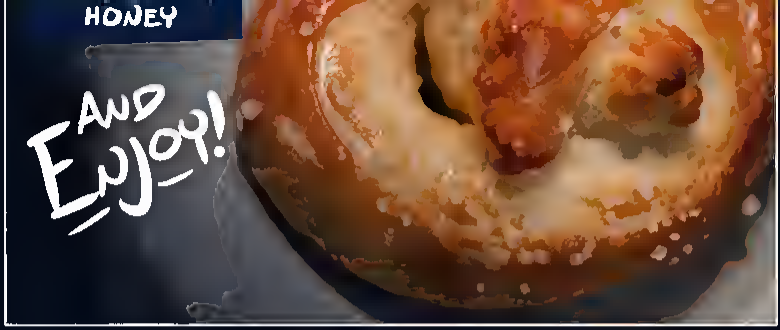
TURN OUT ONTO A LIGHTLY FLOURED SURFACE

DIVIDE INTO 6 ROUGHLY EQUAL PIECES

AND ROLL INTO SNAKES LIKE YOU USED TO WITH PLAYDOUGH
USED TO?
THFFBBT
THFFBBT

U CROSS TWIST FOLD

ONCE THE PRETZELS ARE ALL TWISTED UP DIP THEM ONE AT A TIME INTO THE BAKING SODA MIXTURE MAKING SURE THEY GET WELL COATED.



END

NOTES

- The baking soda bath is very important! It accelerates the Maillard reaction and helps to give the pretzel it's brown color and distinctive taste. If the baking soda doesn't dissolve completely in the water then stir the mixture up between each dunk.

- I recommend a good dijon honey mustard or straight up honey for dunking, but go with whatever you like.

- I recommend eating these within a day. They tend to firm up after too much longer.

- The game in the screenshot is Kerbal Space Program. Fear not. Jeb has since been rescued.

- I see a lot of new readers suggesting recipes or desserts etc in the comments. Check out

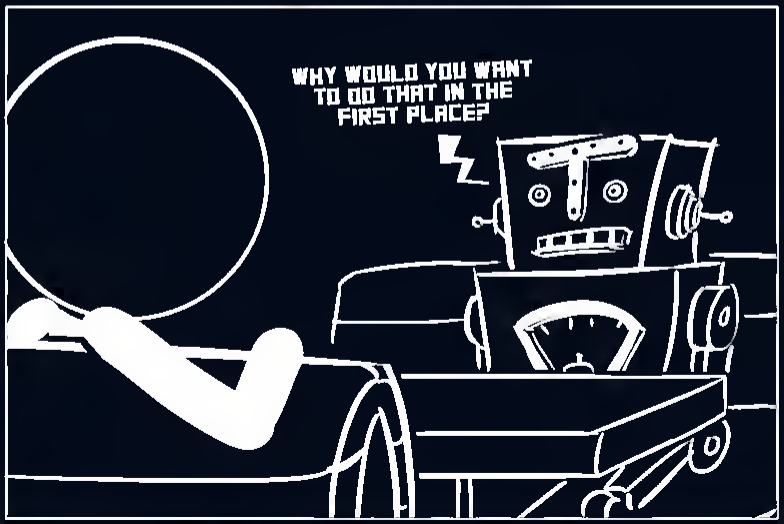
COOKINGCOMICALLY.COM FOR A BACKLOG OF ALL MY OLDER RECIPES (AND A BOOK) FROM BEFORE I WAS ON WEBTOONS.

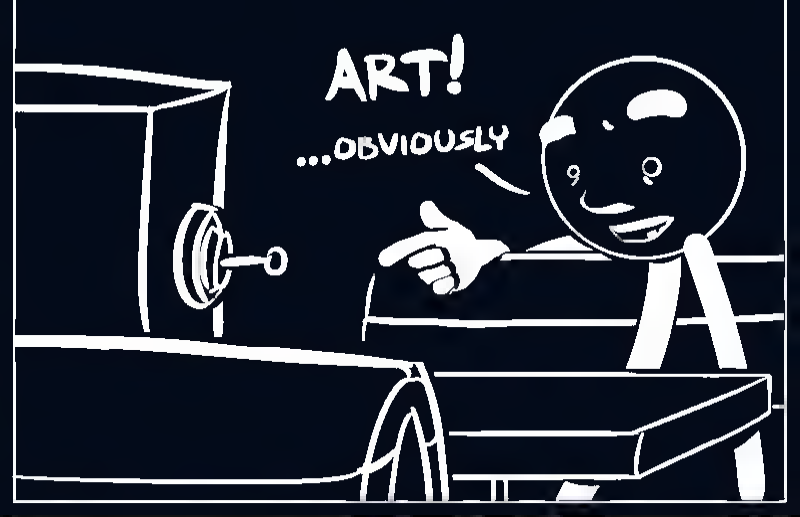
AND AS ALWAYS

THANK YOU FOR READING

PLEASE CONSIDER SUPPORTING ME ON

patreon.com/cookingcomically




ART!
...OBVIOUSLY